

Welcome
To

Il Sorriso

Authentic Italian Restaurant

Malahide, Co. Dublin

Tel: 01 8452584

Menu & Wine List

Please advise us if you have a known food allergy or particular dietary requirement when placing your order

All our beef originates in Ireland
and is fully traceable.

Starters

Bruschetta Pomodoro e Basilico €6.95 Toasted homemade bread topped with fresh tomatoes, basil, garlic and olive oil

Zuppa di Verdure €6.95 Traditional homemade vegetable soup

Funghi all' Aglio €8.95 Mushrooms sautéed with garlic, white wine, fresh cream & herbs

Alette di Pollo €8.50 Chicken wings coated with homemade BBQ Sauce

Cozze €10.95 Steamed fresh mussels in a white wine broth with garlic, parsley and a touch of cream

Polpette Caserecce €8.95 Fresh homemade meatballs in tomato sauce

Melanzane alla Parmigiana €8.95 Baked layers of aubergines topped with mozzarella cheese and homemade fresh tomato sauce

Insalata di Pollo €10.95 Char grilled strips of chicken, in a bed of Cos lettuce, with our Caesar dressing and shavings of parmesan

Antipasto di Terra €11.95 Italian cold meats, roasted peppers, olives and shavings of parmesan

Ravioli con Panna e Pancetta €10.50 Small squares of pasta dough filled with spinach and Ricotta cheese, with bacon and cream sauce (available as a main course)

Risotto con Asparagi e Gamberi €11.50 Arborio rice with prawn and asparagus cooked in a white wine broth with tomato sauce and a touch of cream (available as a main course)

Breads

Garlic Bread €3.95 Garlic Bread with

Mozzarella €4.95

Focaccia al Rosmarino €5.95 Pizza bread with garlic, olive oil and herbs

Focaccia con Mozzarella €7.50 Pizza bread with garlic, olive oil and herbs and mozzarella cheese

Pizza

Margherita €12.95 *Tomato, mozzarella and oregano*

Diavola €16.95 *Italian salami, onions, olives, tomato and mozzarella*

Vegetable €14.95 *Mushrooms, onions, peppers, corn, tomato and mozzarella*

Hawaii €14.95 *Ham, pineapple and corn, tomato and mozzarella*

Piccante €14.95 *Pepperoni, fresh chilli, tomato and mozzarella*

Roma €15.95 *Ham, chicken, tomato and mozzarella*

Classic €16.95 *Pepperoni, ham, mushrooms, peppers, onions, tomato and mozzarella*

Isabella €14.95 *Ham, mushrooms, tomato and mozzarella*

Parma €17.95 *Parmaham,rocket, shavings of parmesan, tomato and mozzarella*

Napoletana €15.95 *Anchovies, capers, black olives, tomato and mozzarella*

Extra Toppings Available

Pasta

Linguine alla Pescatora €19.95 *Tiger prawns, mussels cooked with chilli, garlic, olive oil, parsley and white wine*

Rigatoni Stroganoff €18.95 *Strips of beef fillet, mushrooms, thinly sliced onions cooked in fresh tomato*

sauce with a touch of cream

Linguine Gamberi, Pollo e Asparagi €20.95 Tiger prawns, chicken, asparagus cooked in white wine and a light cream sauce

Fettuccine con Pollo, Funghi e Zucchine €17.95 Strips of chicken fillet, mushrooms, thinly sliced courgettes cooked in a white wine and a light cream sauce

Linguine ai Gamberi €18.95 Tiger prawns flamed in brandy, garlic, chilli, parsley with cream and homemade tomato sauce

Rigatoni con Salccicia €17.95 Fresh Tuscan sausage, red onions, courgettes with homemade tomato sauce

Lasagne al Ragù €15.95 Layers of wide ribbon pasta with traditional Bolognese and béchamel sauce, served with small chips

Fettuccine Primavera €16.95 Mushrooms, peppers, onions, courgettes, broccoli with tomato sauce and a touch of cream

Spaghetti Carbonara €15.95 Sautéed bacon, egg yolks in a cream sauce

Fettuccine Pollo e Pesto €18.95 Strips of chicken fillet, homemade pesto and a touch of cream

Spaghetti Bolognese €14.95 Traditional homemade bolognese sauce

Gluten Free Pasta is available on request

Main Course

Pollo con Spinaci e Mozzarella €22.95 Chicken supreme stuffed with spinach and mozzarella cooked in a white wine and herbs served with a choice of a side order

Scaloppine €23.95 Pan fried escalope of pork topped with sage, Parma ham and cheese in a white wine and herbs sauce served with a choice of a side order

Pollo con Gamberi e Arancia €23.95 Char grilled chicken fillet, topped with tiger prawns infused in orange creamy sauce and sage served with a choice of a side order

Filetto di Salmone €24.95 Fresh Irish salmon cooked in a white wine and parsley sauce served with a choice of a side order

Pollo con Panna e Funghi €22.95 Char grilled chicken fillet topped with creamy mushroom and tarragon sauce served with a choice of a side order

Bistecca €26.95 Char grilled 12oz of prime Irish sirloin, with green peppercorn sauce served with a choice of a side order

Filetto €29.95 Char grilled 8oz of prime Irish fillet, with green peppercorn sauce served with a choice of a side order

Side Orders

Fresh Cut Chips €3.95 Roast baby potatoes with garlic & herbs €3.95

Mixed Vegetables €3.95 (Carrots, broccoli and gratin potato)

Mixed Salad €3.95

House Wines

Glass Carafe 50cl Bottle **€6.90 €18.00 €26.00**

Proseccino 20cl **€12.00**

White Wines

Pecorino, DOC, Pietrantoni Abruzzo €30.00 Pecorino

Verdicchio, DOC, Sabbionare Marche €31.00 Verdicchio

Chardonnay, IGT, Endrizzi Toscana €34.00 Chardonnay

Pinot Grigio, DOC, Di Lenardo Friuli €35.00

Pinot Grigio

Venezia Giulia

Vernaccia di San Gimignano, DOCG, Guidi Toscana €32.00

Vernaccia

Cavaceppo Passerina, IGT, Villa Prandone Marche €33.00

Passerina

San Vincenzo, IGT, Anselmi Veneto €37.00 Garganega,

Chardonnay, Sauvignon

Gavi di Gavi, DOCG, La Caplana Piemonte €38.00 Cortese

Lugana, Veneto €36.00 Trebbiano Di Lugana

Inzolia “Organic”, IGT, Terre Siciliane Sicily €35.00 Inzolia

Sauvignon Blanc Reserve, TerraMater Maipo Valley €32.00

Sauvignon Blanc

Chile

“Mozares”, Rueda Spain €30.00 Verdejo

Petit Chablis, Domaine Jean Collet Burgundy €39.00

Chardonnay

Wines

France

Sparkling

Prosecco, Doc, Tenuta San Giorgio Brut Veneto €39.00

Glera

Rosé Wines

Rosé IGT, Castelli Di Jesi Marche €32.00 Montepulciano

Red Wines

Syrah, IGT, Tola Sicilia €30.00 Syrah

Negroamaro, IGT, De Falco Puglia €31.00 Negroamaro

Merlot “Organic”, DOC, Dissegna Veneto €32.00 Merlot

Montepulciano d’Abruzzo, DOC, Pietrantonj Abruzzo €34.00

Montepulciano

Nero d’Avola, IGT, Terre Siciliane Sicilia €35.00 Nero d’Avola

Primitivo, IGT, De Falco Puglia €36.00 Primitivo

Morellino di Scansano, DOCG, Endrizzi Toscana €35.00

Sangiovese

Barbera Superiore, DOCG, Vinchio Vaglio Serra Piemonte €37.00

Barbera

Capolemole "Organic", IGT, Marco Carpineti Lazio €39.00 Nero

Buono, Montepulciano, Cesanese

Ripasso Classico Superiore, DOC, Zardini Veneto €44.00

Corvina, Rondinella, Molinara

Malbec, Chukkers Mendoza €31.00

Malbec

Argentina

Côtes du Rhône, Chateau Marjolet Rhône €33.00

Syrah, Grenache

France

Cabernet Sauvignon Reserve, TerraMater Maipo Valley €32.00

Cabernet Sauvignon

Chile

Shiraz 'Butchers Block' Australia €31.00 Shiraz

Rioja Crianza, Valdelamillo Rioja €34.00

Tempranillo

Spain

Minerals €2.50

San Pellegrino, Acqua Panna 500ml €3.15

Special Wines

Chianti Classico Riserva, DOCG, La Mirandola Toscana €55.00

Sangiovese, Colorino

Masetto Nero, IGT, Endrizzi Trentino €55.00 Merlot, Cabernet

Sauvignon, Lagrein, Teroldego

Vino Nobile, DOCG, Salcheto Toscana €65.00 Prugnolo, Gentile

Barbaresco, DOCG, San Biagio Piemonte €75.00 Nebbiolo

Barolo, DOCG, San Biagio Piemonte €80.00 Nebbiolo

Gran Masetto, IGT, Endrizzi Trentino €100.00 Teroldego

**Brunello, DOCG, Ciacci Piccolomini Toscana €85.00 Sangiovese
Grosso**

**Amarone Della Valpolicella, DOCG, Zardini Veneto €85.00
Corvina, Rondinella, Molinara**